

A&D WINES

MONÓLOGO AVESSO 2023 [EN]



www.andwines.pt

Monólogo

Our range of Monólogo is composed by monovarietal wines, produced from selected parcels. The vines, cultivated in an organic, sustainable way, are located between 190 and 540 meters of altitude. The goal of Monólogo is to transmit, every year, an individual expression of each of these parcels and varieties. In order to do so, our intervention in the winery is limited to the surveillance of a healthy process of natural fermentation.

Monólogo Avesso 2023

Produced in Quinta de Santa Teresa, with grapes from the P67 parcel, this Monólogo is made from Avesso, the typical variety of our region of Baião. It's a wine with character, good structure and a pleasant, well integrated acidity.

Tasting Notes

Exuberant nose highlighting notes of peach and passion fruit. On the palate the tropical profile plays with the acidity, making the wine pleasurable and hinting at an increasingly refined evolution.

Winemaking process

Grapes arrive to the winery in 24kgs boxes. They are hand-selected and destemmed, before going thru skin contact process and a gentle pneumatic press.

The must ferments in stainless steel vats at low temperature. Stabilization and tender filtration take place. No animal deri-

vate is used in the process, making it a vegan-friendly wine.

A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and the terroir.

Climatic characteristics of the 2023 vintage

In the winter of 2022, it rained abundantly, replenishing water reserves. Spring proved to be quite volatile, especially in April, which saw frequent variations in temperature and precipitation. Rainfall well above average in June favored conditions for the emergence of diseases and forced preventive treatments to be carried out, in a summer that proved to be challenging in terms of illnesses and sunburn. The hottest days began in July, intensifying in August, where temperatures were higher than average, although not as much as in the previous year. There were some rains at the beginning of September. The Avesso harvest began on August 28th.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Avesso
Soil type Granitic
Altitude 190m - 260m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period August 2023
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled January 2024
Organic certified wine

ANALYTICAL DATA

Dry extract 21 g/dm³
Alcohol 12,5% vol.
Total acidity 4,8 g/dm³
Volatile acidity 0,52 g/dm³
PH 3,36
Free SO₂ at bottling 44 mg/dm³
Total SO₂ at bottling 98 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
ASIAN CUISINE



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUTO
PORTUGAL



MINIMAL
INTERVENTION